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| **Homemade ricotta.**  **Ricotta, lemon and herb fritters**  Serves 24 tastes  Source: (Jamie Oliver - Fritters)(Food 52 - Ricotta) | |
| **Ingredients**  **Ricotta**  **2 litres full fat pasteurised milk**  **¼ teaspoon salt**  **6 tablespoons white vinegar**  **(should yield 400grams)**  **Fritters**  **4 tablespoons flour**  **400 grams ricotta**  **3 eggs**  **2 tablespoons mixed chopped herbs**  **3 chopped spring onions**  **4 tablespoons grated parmesan cheese**  **Zest from one small lemon**  **Salt and pepper**  **Olive oil**  **Lemon wedges to serve** | **Equipment**  2 saucepans (to create a double boiler) top section must be stainless steel, ensure top section is in contact with the water below  Stainless steel spoon  Milk thermometer  Chux cloth  Colander  Mixing bowl  Mixing bowl  Measuring spoons  Microplane grater  Spoon  Frying pan  Egg flipper |
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| **What to do:**   * Heat the milk in a double boiler until the milk reaches 82 degrees c. * Immediately remove the top milk holding section of the double boiler and stir in the vinegar. * Only stir once, and then let sit – unstirred for 5 minutes for the curds to develop * Strain through a chux cloth over a colander into a bowl * Allow to drain for 10 – 15 minutes (meanwhile prepare the other ingredients) * In a bowl mix together, parmesan cheese, flour, egg, herbs and lemon. * Add the ricotta once it has drained, and combine * Heat 2 tablespoons of olive oil in a pan * Shallow fry small spoonful’s of the mixture until golden brown on each side * Serve with wedges of lemon | |